

**New Year's Eve  
at  
The Pelican Club**

- Early Sitting £65 per person -
- Late Sitting £95 per person -

**Live jazz from 7.30pm through midnight**



## **-Aperitivi-**

**Glass of prosecco upon arrival**

## **-Starter-**

### **Zampone e Lenticchie**

Traditional New Year's Eve dish of pig trotter stewed with lentils and tomato, served with garlic bruschetta

*\*Gluten free upon request*

### **Orata e Riso**

Oven baked seabream fillet served on a bed of saffron risotto, drizzled with homemade basil pesto

*\*Gluten free*

### **Torretta di Melanzane**

Layers of roasted aubergine in a rich tomato sauce with buffalo mozzarella, served with toasted focaccia

*\*Vegan upon request*

*\*Gluten free upon request*

### **Antipasto Misto**

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

*\*Vegetarian upon request*

*\*Gluten free upon request*

## **-Mains-**

### **Ravioli al Sapore di Mare**

Homemade green spinach pasta filled with chilli & garlic king prawns & crispy breadcrumbs, in a butternut squash & mint ricotta sauce

*\*Gluten free option available*

### **Filetto al Pecorino**

Beef fillet from the grill, topped with crispy pork cheek, served with a pecorino cheese fondue & thinly sliced roasted potatoes

*\*Gluten free*

### **Agnello alle Erbe**

Rack of lamb cooked with a mixed herb & mustard marinade, served with mixed roasted Mediterranean vegetables & roasted potatoes

### **Lasagna Bianca**

White lasagna of pasta layers roasted with broccoli, cooked in a vegan bechamel sauce & served on a vegetable ragu

*\*Vegan*

### **Rigatoni**

Rigatoni pasta served with mixed wild mushroom sauce & crumbled Umbrian sausage

*\*Vegetarian upon request*

*\*Gluten free upon request*

*\*Vegan upon request*

## **-Dolci-**

### **Tiramisu**

Mascarpone cream with coffee infused biscuit & a sprinkle of cacao

*\*Vegetarian*

### **Parfait alle Mandorle**

Homemade creamy almond semifreddo topped with a chocolate sauce & served with crunchy almond brittle

*\*Vegetarian*

*\*Gluten free*

### **Mousse ai Frutti di Bosco**

Creamy vanilla mousse & meringue with mixed berry sauce & crumbled chocolate biscuit

*\*Vegetarian*

*\*Gluten free upon request*

### **Gelato Vegano**

Strawberry / Chocolate / Vanilla

## **-Digestivo-**

**Limoncello / Amaretto / Montenegro / El Sueno Coffee**